INFORMATION LETTER

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USDA Appropriations

The House and Senate on June 15 adopted the conference report on the bill, H.R. 12117, making appropriations for the USDA for the coming fiscal year, and cleared it for the President.

The bill provides $1,323,963,600 for regular activities of the USDA for fiscal 1961, $36,841,962 more than the appropriations for the current year but $17,557,590 below the amount requested in the President's budget.

The bill provides an additional $2,670,134,000 for the CCC and other special activities, compared with $3,378,521,913 available this year.

Following are specific items in the bill:

AGRICULTURAL RESEARCH SERVICE

Research—a total of $68,827,200 compared with $67,721,590 for the current fiscal year. The 1961 appropriation includes $750,000 additional for research on spray residues, half of the amount requested in the budget; and $350,000 for increased vegetable crops research.

New facilities—The bill provides $300,000 for planning and initiating construction of a $2 million laboratory in North Dakota for research on metabolism of agricultural chemicals in insects, plants and livestock, and to develop sterility techniques for control of insects.

Plant and animal disease and pest control—$52,236,000 compared with $49,800,600 for the current fiscal year, part of the increase being for regulatory activities on a full-year basis under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended.

Meat inspection—$21,562,000, the full amount requested in the budget.

AGRICULTURAL MARKETING SERVICE

Marketing research and agricultural estimates—$16,515,000 compared with $15,412,500 for the current fiscal year, the increase including funds for marketing research on vegetables in the Southeast and to initiate a pilot program of estimates for tomatoes and celery. A total of $750,000 is earmarked for initiating a long-range program designed to modernize and improve crop and livestock estimating services.

Marketing services—$26,579,900 compared with $26,054,600 for the current fiscal year, the total including funds for poultry inspection in the amount of $10,296,000, the figure requested in the budget. USDA will be obliged to seek additional funds for inspection after June 30 in plants which are now exempted.

School lunch program—$110,000,000 in appropriations and $45,000,000 to be transferred from Section 32. The direct appropriation is the same as for the current fiscal year and the Section 32 authorization compares with $43,657,248 used this year.

FOREIGN AGRICULTURAL SERVICE

Foreign currency program—$14,621,000 for the purchase of foreign currencies for purposes of market development and participation in agricultural and horticultural exhibitions under Section 104(a) of P.L. 480.

Canners' Wage-Hour Exemptions Remain Intact In New Bill Approved by House Labor Committee

The House Committee on Education and Labor gave final approval June 16 to a new Roosevelt bill to amend the Fair Labor Standards Act. In the new bill, H.R. 12677, existing canning industry exemptions from overtime are retained intact.

The bill would increase the statutory minimum wage to $1.15 an hour on November 1 this year, to $1.20 an hour on November 1, 1961, and to $1.25 an hour on November 1, 1962.

As presented to the full Committee on June 2, the legislation would have cut in half the exemptions available to fruit and vegetable canners. However, during the executive sessions of the Committee, Representative Cleveland M. Bailey (W. Va.) obtained approval of an amendment to give fruit and vegetable processors 20 weeks of overtime exemption, and later Representative Charles E. Goodell (N.Y.) succeeded by a one-vote margin (14 to 13) in restoring the full 14 weeks of Section 7(b)(3) and the full 14 weeks of Section 7(c) to the legislation.

The new Roosevelt bill also retains the existing year-round exemption from overtime for fish canners. As presented to the full Committee, the bill would have reduced this exemption to only 14 weeks.

The bill also contains a provision waiving compliance with the Walsh-Healey Act in instances when employers operate under the Fair Labor Standards Act.

The bill would continue the wage order program for employees in Puerto Rico, the Virgin Islands and American Samoa, and would provide for increases in their wages reflecting the same percentage as the annual increases on the mainland.

The new Roosevelt bill, H.R. 12677, was approved by the House Labor Committee by a vote of 19 to 9.

SENATE

The Senate Committee on Labor and Public Welfare continues to work on the Kennedy bill in executive session. As presented to the full Committee last year, this bill would have cut the seasonal fruit and vegetable exemptions to a 14-week period of 12 hours a day or 56 hours a week. However, the canning industry's exemptions have received attention in the full Committee.

First, Senator Jennings Randolph (W. Va.) won approval of an amendment to give the industry 20 weeks of 12 hours a day or 56 hours a week. Senator Kennedy immediately obtained a modification of this and by a vote of 8 to 6 reduced the exemptions to 10 hours a day. Two days later, on June 13, Senator Everett Dirksen (Ill.) obtained a reconsideration of the Kennedy action and by a vote of 7 to 6 restored, in compromised form,

the fruit and vegetable canning exemptions in Sections 7(b)(3) and 7(c) of the present law. Under the Dirksen amendment each of the Section 7 exemptions would be for 10 weeks instead of the 14 weeks now available. This Senate action is tentative until a final vote is taken to report a bill to the Senate.

The Kennedy bill as presented to the full Committee would have removed the fish canning exemption from overtime by setting maximum hours per week of 46, 44, 42, and finally 40 over a four-year period. However, the full Committee did not approve this change and has voted to restore the present fish canning exemption in Section 13(b)(4) of the law.

Poultry Products Inspection Act

A subcommittee of the House Agriculture Committee has reported adversely to the full Committee on the bill, H.R. 11050, to authorize USDA to continue to exempt certain poultry processing plants from mandatory inspection under the Poultry Products Inspection Act.

At a public hearing on June 13 a number of public witnesses urged that all poultry processing establishments should be inspected by USDA, as provided by present law (see INFORMATION LETTER of Feb. 27, page 89).

Woman's Day

"The 1400 Calorie Diet," an article in the June issue of *Woman's Day* magazine, gives four weekly diet menus which include a wide variety of canned foods.

The article begins, "A diet with a difference! *Woman's Day* again offers its tested, successful weight-reducing formula: a nutritionally sound, yet flexible eating program with well-balanced menus promising a loss of up to 2 pounds a week."

Thirty-six canned foods are used in the diet menus. In addition, 16 canned foods are mentioned in an introductory guide to kinds and amounts of food that may be included in a diet.

Also appearing in the magazine is an eight-page cook book, "Low Calorie Recipes," which uses 26 canned foods in the recipes. Canned foods included are mushrooms, tomato sauce, tomato juice, pimientos, water chestnuts, bean sprouts, bouillon, tuna, consomme, tomatoes, sauerkraut, onions, clams, vegetable juice cocktail, and pineapple juice.

The American Weekly

"It's Fun To Eat Outdoors," says *The American Weekly* in its June 19 issue. The point is illustrated with two glamorous color spreads, one a picnic and the other a patio buffet. Canned foods figure prominently in the recipes by Amy Alden. Recipes call for pimientos, cocktail franks, tuna, spiced peaches, pineapple juice, pineapple, pickled crabapples, pickles, beef broth, potatoes, chili sauce, chili con carne, luncheon meat, and coconut.

The Safe and Sure Way To Reduce

The Safe and Sure Way To Reduce, authored by Gaynor Maddox, well-known food and marketing editor, National Enterprise Association, is a new weight control book with an optimistic approach. Published by Random House and in national distribution since late March, the book is described by leading nutritionists as supplying common sense and expert advice to the weight watcher.

The author points out the importance of reducing "within your cultural pattern" and relying on a maintenance diet after the correct weight has been established. Mr. Maddox avoids bizarre diets limited to a few foods. Instead he stresses the use of foods of all types and a complete chapter is devoted to canned foods in diets.

The American Dietetic Association praised the book with the following words: "*The Safe and Sure Way To Reduce* provides up-to-date information on nutrition in relation to overweight. Written in a refreshing style for easy reading and ready reference, with many palatable reducing diets that fit into normal family and group living."

The 27-chapter book is divided into eight sections. Included are Calories and Weight Control; Emotional Stability Necessary for Weight Control; Successful Reducing Diets Use Familiar Foods; Sound Nutrition Blocks Overweight; Misinformation and Superstition Can Thwart the Dieter; Use of Exchange Lists More Practical Than Calorie Counting; Seven-Day Low Calorie Diets Using Meat, Bread, Cereals and Dairy Products Liberally; and Fresh, Frozen and Canned Foods Used Interchangeably in Reducing Diets.

In the chapter on canned foods, "Canned Foods Simplify Diet Menus," Mr. Maddox says, "Modern technology has improved canned foods to so high a degree that they are now nutritionally the equal of fresh foods. Therefore, the dieter can use them liberally in his menus." The chapter includes menus for a week which were contributed upon the author's request by Katherine R. Smith, Director of N.C.A.'s Consumer Service Division and Gloria Hansen, N.C.A.'s Menu and Recipe Service home economist.

In addition, canned foods appear in numerous places throughout the book. For example, in one chapter he states, "You may use your fruit fresh, dried, cooked, canned or frozen as long as no sugar has been added. You may take unsweetened fruit juice as part of the fruit in your meal plan. For variety, you can serve fruit as a salad or with unsweetened gelatin as a dessert." Introducing the chapter "Fresh Produce Gives Diet Interest," Mr. Maddox begins, "Whether you use fresh, canned or frozen fruits and vegetables in your reducing diets is a matter of preference and availability only."

In the foreword of the book, Dr. Charles Glen King, Director, The Nutrition Foundation, states that the author deserves thanks "from nutrition scientists and from the public, alike, for his persistence, skill and sincerity in searching for the most authoritative sources of information about foods and nutrition. His interpretation of ideas and practices relative to the use of foods, in a manner that holds the respect of leading scientists and wins acceptance by the public, is an important achievement."

Fredrick J. Stare, M. D., Chairman, Department of Nutrition, Harvard University, says, "Gaynor Maddox has been bringing sound weight control and nutrition information to the public for years. He scrupulously checks his material with the foremost American research scientists and has the knack of stating his facts in a lively and persuasive manner."

MSSA Requirements for Concentrated Tomato Juice

Tentative requirements for canned concentrated (3 plus 1) tomato juice from the 1960 crop to meet the needs of the armed services were announced June 9 by the MSSA. Procurement will be made by the Oakland region, MSSA, 2155 Webster St., Alameda, Calif.

Tentative requirements are for 490,000 pounds in 404 x 500 (35 oz.) cans.

Forthcoming Meetings

June 20-21—Ohio Canners and Food Processors Association, Spring Meeting, Catawba Cliffs Beach Club, Catawba Cliffs

June 24—National Red Cherry Institute, Spring Meeting, Hotel Manger, Grand Rapids, Mich.

July 6-22—Indiana Canners Association, Technicians Schools, Purdue University, Lafayette

July 14-15—National Kraut Packers Association, Annual Meeting, Catawba Cliffs Beach Club, Port Clinton, Ohio

July 25-Aug. 5—New York State Canners and Freezers Association, Technicians School, Experiment Station, Geneva

July 29—Northwest Canners and Freezers Association, Summer Membership Meeting, Timberline Lodge, Mt. Hood, Ore.

Oct. 6-9—Florida Canners Association, 29th Annual Convention, Fontainebleau Hotel, Miami Beach

Oct. 19-21—National Pickle Packers Association, Annual Meeting, Edgewater Beach Hotel, Chicago

Nov. 3—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 4-5—Florida Vegetable Canners Association, 2d Annual Convention, Deauville Hotel, Miami Beach

Nov. 13-16—Georgia Canners Association, Annual Convention, General Oglethorpe Hotel, Savannah

Nov. 14-15—Wisconsin Canners Association, 56th Annual Convention, Schroeder Hotel, Milwaukee

Nov. 20-21—Pennsylvania Canners Association, 46th Annual Convention, Yorktowne Hotel, York

Nov. 21-22—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 28-29—Ohio Canners and Food Processors Association, 53d Annual Convention, Deshler-Hilton Hotel, Columbus

Nov. 28-Dec. 1—Vegetable Growers Association of America, Annual Convention, Schroeder Hotel, Milwaukee

Dec. 1-2—New York State Canners and Freezers Association, 75th Annual Meeting, Statler-Hilton Hotel, Buffalo

Dec. 5-6—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore

Dec. 10-14—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago

Dec. 12-14—National Conference on Water Pollution, Sheraton-Park Hotel, Washington, D. C.

Jan. 12-13—Canners League of California, 38th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco

Jan. 23-26—National Canners Association and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago

Jan. 29-Feb. 1—Canadian Food Processors Association, Annual Convention, Prince Edward Hotel, Windsor, Ont.

Feb. 21-22—Special Industrial Radio Service Association, 9th Annual Meeting, Bakersfield, Calif.

March 4-9—National Association of Frozen Food Packers, 20th Annual Convention, Dallas

March 5-7—Canners League of California, 57th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

April 6-8—Institutional Food Distributors of America, Annual Convention, Hotel Americana, Bal Harbour, Fla.

April 9-12—U. S. Wholesale Grocers Association, Annual Convention, Hotel Americana, Bal Harbour, Fla.

Vegetables for Processing

General Conditions

Seasonal lateness is almost a universal characteristic of the year to date across the United States, according to the Crop Reporting Board of USDA.

Much of April and May was cold and cloudy; generous quantities of rain or other precipitation fell on the northern two-thirds of the country to hinder growers who attempted to prepare fields for green peas, snap beans, sweet corn, and tomatoes. Late frosts injured some of the crops which were planted early and had come through the ground.

As of June 1, green pea prospects were probably in the most precarious position. In practically all of the states important in growing this crop, moisture accumulated to such extent that growers could not get on the land and prepare the soil for planting, thus resulting in serious delay. Areas escaping these adverse conditions are scattered and generally small. Many processors reported that planting was incomplete or that the crop was not yet through the ground.

A favorable turn in the weather after June 1 would enable growers of snap beans, sweet corn, and tomatoes for processing to entertain hopes of regaining some of the time lost in their planting schedules. Some of the acreage which growers originally planned to use for green peas may be planted to other crops, USDA said.

Spinach for Processing

The 1960 production of late spring spinach is estimated at 56,700 tons, according to the Crop Reporting Board. This is about 8 percent less than the 1959 production of 61,300 tons but is 20 percent more than the 1949-58 average of 47,100 tons.

The preliminary estimate of acreage planted to processing spinach in the late spring states totals 18,670 acres, about 6 percent less than the 19,940 acres planted last year. The acreage for harvest, now placed at 16,720 acres, is 7 percent less than the 1959 harvested acreage. Loss of planted acreage in 1960, a large part of which occurred in Oklahoma, was due to the late planting season, weeds, insect damage, freezes, and lack of timely moisture.

State	10-year avg. 1949-58	1959	1960 Preliminary
	(*acres*)	(*acres*)	(*acres*)
Winter	[1]2,800	4,400	6,650
Early Spring:			
California	50,800	64,600	65,900
Late Spring:			
New York	9,200	10,700	12,000
Arkansas	6,500	8,700	5,400
Oklahoma	9,700	12,600	6,500
Washington	1,300	2,000	1,700
Other states [2]	20,400	27,300	31,100
Late spring, total	47,100	61,300	56,700
Fall	26,000	20,900	Nov. 10
U. S. Total	124,400	151,200	Nov. 10

[1] 1957-58; estimates not available for prior years. [2] Del., Md., Mich., Miss., N. J., Pa., Tenn., Texas, Va., and Wis.

Deciduous Fruit Production

Production of deciduous fruits seems likely to fall below last year, on the basis of June 1 conditions, according to the Crop Reporting Board of USDA.

Forecasts indicate smaller crops of apricots, pears, and prunes. Prospective production of Bartlett pears in the three Pacific Coast states is 6 percent below last year. Sour cherry production in the Western states and plum production in California are also expected to be smaller than in 1959.

The peach crop adds up to a larger crop than last year, due to near-record output in California, but for states other than California the totals are less than in 1959. Sweet cherries are above last year in the West but below last year in the Great Lakes area.

June 1 conditions suggest that the commercial apple crop may be about the same as last year's. By regions, the outlook is for a smaller crop than last year in the Eastern states but for larger crops in the Central states and the West.

Crop	10-year avg. 1949-58	1959	1960 Indicated
	(*thousands of bushels*)		
Peaches, all	62,528	74,339	76,809
Calif. cling	22,239	25,377	28,752
Calif. freestone	11,151	13,501	13,543
Pears, all	29,981	30,191	28,431
	(*tons*)	(*tons*)	(*tons*)
Bartlett pears, 3 Pacific Coast states	473,270	490,500	460,000
Sweet cherries, all	94,297	78,220	83,370
Great Lakes states	15,285	21,420	19,860
Western states	79,012	56,800	63,510
Sour cherries, West only	10,431	8,280	5,960
Apricots, all	195,170	220,800	222,600
Calif.	177,400	210,000	210,000
Plums, Calif. only	80,000	93,000	80,000

Smith Stresses Canned Food Safety in Speech at Maine

The wholesomeness of canned foods and the canning industry's continuing practice of controlling the quality and safety of its products were stressed by N.C.A. President Milan D. Smith June 15 in an address at the annual convention of the Maine Canners' & Freezers' Association, at Kennebunkport.

Mr. Smith reported that canning industry manufacturing techniques assure (1) complete safety of the product, (2) acceptable flavor and appearance, (3) a dependable uniform quality, and (4) basic nutritional needs.

"Today's canned foods meet these consumer expectations," he stated. "But the consuming public today finds itself concerned with the safety of its food supply. Despite the fact that this nation has enjoyed safe and sanitary foods to a greater degree and for a longer time than any other modern civilization, its confidence has been shaken by several recent events —the cranberry scare of last fall, current sensational books and articles casting suspicion on the purity of our foods, the threat of fallout contamination, and other worrisome items appearing in the press.

"What is being done to reassure rather than to frighten the consumer? In the canning industry we are attempting to remind the consumer that she benefits from a protection which operates 24 hours each day. The economic success of the canner depends on reassurance to the consumer that canned foods are safe because of the industry's supervision of the growing of the raw product, and the care with which that product is placed in a hermetically sealed container and processed, thus guaranteeing that it will reach the consumer without danger of contamination en route. The canner depends upon this performance to obtain and retain the consumer's confidence. Such performance today is typical in the canning industry, and thus, in canned foods the consumer obtains a maximum of protection," said Mr. Smith.

At their meeting the Maine processors observed the 150th birthday of canning, which originated in France in 1810, and Mr. Smith noted that one of the historic "red letter days" of canning progress was the enactment of the Pure Food Law on June 30, 1906, which canning industry leaders of that time supported.

"The canning industry's record of cooperation with this law has been publicly acknowledged by every Food and Drug Commissioner from Wiley to Larrick," he stated, and he quoted statements to the effect that "this industry provides an outstanding example of self-regulation at its best * * * to take clear-cut steps designed to prevent the marketing of unsafe products."

Highlights of Mr. Smith's address were reported in a press release issued by the N.C.A. Information Division to 50 newspapers and 30 radio-TV outlets in Maine as well as to the local and national wire services and trade papers.

Warehouse Efficiency

The Agricultural Marketing Service of USDA has issued a report describing ways of measuring the operating efficiency of a wholesale grocery warehouse.

The report explains efficient and economical methods for determining and recording the efficiency with which warehouse space is used, the rate of speed with which orders are filled, the number of errors made, the amount of goods damaged in handling, and similar factors. Also, ways of computing possible savings from use of additional materials handling equipment are explained.

Copies of the report, *Measures of Operating Efficiency in Wholesale Food Warehouses* (MRR No. 399), may be obtained from the Office of Information, USDA, Washington 25, D. C.

Canners, Can Makers Salute Retailers at NARGUS Meeting

The N.C.A. and the Can Manufacturers Institute together paid honor to the efficiency of modern retail distribution during the convention this week of the National Association of Retail Grocers of the United States in Dallas, Texas.

President Milan D. Smith of N.C.A. presented a testimonial scroll, and President Roger F. Hepenstal of C.M.I., a symbolic gold can to Ray Cowperthwaite, president of N.A.R.G.U.S., at the opening general session of their annual convention June 12. Both canners and canmakers are celebrating in 1960 the 150th anniversary of the birth of their respective industries.

The scroll presented by Mr. Smith to N.A.R.G.U.S. acknowledges that canned foods could not have benefited mankind in an important way had it not been for the efficiency of distribution furnished by modern retailers. They provided the system that made it possible for the public to receive the rich and civilizing advantages of canned foods, Mr. Smith stated. The important discoveries of the canning method and the metal container permitted the canning industry to become the marketing arm of agriculture, and the modern retailer the marketing arm of the canning industry, it was pointed out.

C.M.I.'s commemorative gold can carried an inscription, "In recognition of the important role super markets have played in the growth of the metal can industry."

TABLE OF CONTENTS

PAGE

Congress

Canners' wage-hour exemptions remain intact in new bill approved by House Labor Committee 197
USDA appropriations 197
Poultry Products Inspection Act 198

Marketing

Warehouse efficiency 200

Meetings

Forthcoming meetings 199
Smith stresses canned food safety in speech at Maine 200
Canners, can makers salute retailers at NARGUS meeting.. 200

PAGE

Procurement

MSSA requirements for concentrated tomato juice 198

Publicity

Woman's Day 198
The American Weekly 198
The Safe and Sure Way To Reduce 198

Statistics

Vegetables for processing 199
Deciduous fruit production 199